Food Safety Oversight and Remote Working Challenges
Understanding decentralized global organizations

The operational landscape for many businesses has changed with more food businesses now producing at increased levels of operational risk.

Compliance people who are now working remotely must identify new ways of maintaining oversight of their facilities and collaborating with their supplier base.

Organizations which are now facilitating remote working may encounter more problems and challenges than a traditional operation. In fewer industries is this more true than food and beverage manufacturing, where, unlike service-oriented industries, ‘boots on the ground’ presence plays an invaluable component of the structured working day.

As remote culture becomes adopted on a global scale with unprecedented demand, businesses now face challenges in how best to manage decentralized teams or individual employees, while still enforcing their food safety culture and accruing the data and insights needed to maintain core critical business continuity.

New working practices that have been untested at scale potentially risk disrupting key activities and processes that are vital to long term business health.

The mission of Safefood 360° is to provide food businesses with innovative software products supported by domain expertise that support teams in the management of compliance systems in real time, from any location, so that they are always in control of their compliance requirements.

Safefood 360° is SOC 2 Type 1 Certified which reflects our commitment to the latest security demands, so your workforce can be assured that they are operating to highest security best practices, no matter where they are located.

Contact team@safefood360.com for more information
Balancing professional productivity and employee happiness

Employees who remote work have reported higher levels of productivity and performance\(^1\) with studies showing that the average employee is more likely to accept 8% less pay if allowed to work remotely on a flexible basis.

More than 60% of these employees now believe that their business will continue to facilitate remote working in the future as well.\(^2\)

Increasing productivity and accommodating flexible working may also reduce the churn rate of employees across a business group and ensure that employee knowledge and expertise are retained within the organization for longer.

Ensuring that knowledge is retained in the business for longer means that it is also more likely to be shared with more colleagues and departments, further reducing key dependency on specific members of staff.

Communication between employees may also improve as new processes are defined. Scheduling meetings solely for updates and knowledge sharing can increase collaboration while eliminating time wasted seeking colleagues on an adhoc basis.

Other benefits of a happy and empowered remote workforce also include savings in terms of office space and associated costs such as overheads, benefits, and less exposure to risk within manufacturing environments.\(^3\)

---


Challenges unique to the food industry

More than ever, the food industry requires solutions that allow for prioritizing and taking immediate action based on a depth of communication across quality control, non-conformances, complaints, trending, and reporting.

Data in food businesses is too often maintained in silos and kept separate from other business divisions. Bringing these disparate elements together into a unified platform allows employees to conduct custom reports on all data without information bias and share these learnings across the global business group and with senior stakeholders, without any delay or downtime.

Employees can be empowered to take action from their desk and are free from requiring input, time, resources, or attention from other departments or business units to close out or summarize actions.

Suppliers can work on their own schedule to return supplier, raw material and ingredient self-assessments when your team are not on the clock, meaning the data is ready for immediate action for when they are.

Corporate levels of the business can now investigate data immediately without needing to liaise with departments and ensure they have a real-time picture of all sites and business units. This means full awareness of the current status of compliance and likelihood of risk across the global group, without prejudice or human error, all without needing to be on-site.

Safefood 360° delivers a collaborative platform that can be deployed at multi-site and global level, built against a gap analysis of the GFSI and Retailer Technical Standards, to ensure businesses can continue to comply with their own domestic and foreign government regulations.
Remote certifications

Allowing external auditor and customer on-site visits has become more of a challenge in recent times.

In these instances, however, it is still necessary to maintain and demonstrate compliance with standards.

Cloud-based Food Safety Management Systems allow this challenge to be bridged, making remote certification a practical option with real validation and efficacy.

This includes the ability to:

• Gather documentation and data prior to the audit
• Access any record workflow or schedule remotely, without the need for email, phone calls, or actual site visits
• Remotely determine within seconds the current and historical compliance status
• Register and review changes since the previous audit
• Conduct self-assessment
• Access and review photos of actual site standard compliance remotely
• Conduct, in minutes, full vertical audits based on a given batch/lot number
• Share information in real time with auditors
• Sign off and approve remote audits

Contact team@safefood360.com for more information
Food Safety Practitioner

In a recent survey more than 60% of food safety professionals believe that remote working is now a permanent feature of everyday lives.¹

Food Safety by its nature is the setting of objectives, tasks, jobs, and inspections which return data in some form or another which can be assessed to show if something is compliant or if there is a risk involved.

Recent events have brought into sharp focus the necessity to find an alternative need to source and compile this data.

The luxury of being physically present in an environment may no longer be an option to the typical practitioner.

Although food safety employees often exist working across multiple departmental functions and wearing many hats, it is not uncommon that the average practitioner often finds that they are under resourced and overwhelmed with the modern demands of day-to-day production and high burden of compliance placed on them.

Verification data in these roles is often gathered by the physical presence of the auditor in the facility based on observation and review of documents and records. This can act as a major barrier to remote certification where that presence is not possible.

This is the major barrier to remote auditing. Our platform using features such as embedded visual standards and attachment of high-resolution photos of actual standards, allows auditors to conduct this essential part of auditing without being physically present.

Time spent travelling between sites is also another factor that cannot be ignored as the impact of this can often be felt, not only physically, but personally as it requires time away from loved ones and home.


Contact team@safefood360.com for more information
An ‘always on’ solution that goes beyond just food safety

Now, more than ever, businesses require a solution that brings together the elements of their food safety management system into a single unified platform.

Safefood 360° is ideal for companies seeking to implement and manage their Integrated Management System (IMS).

Based on the ISO Management Systems Standards all common system elements can be fully integrated into the Safefood 360° platform to build an IMS which reduces the inefficiencies associated with multiple systems.

This provides lots of benefits for auditors who are tasked with conducting multiple management system audits in the one event remotely.

<table>
<thead>
<tr>
<th>Management System</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Safety Management</td>
<td>ISO 22000:2015</td>
</tr>
<tr>
<td>Health &amp; Safety</td>
<td>ISO 45001:2018</td>
</tr>
<tr>
<td>Energy Management</td>
<td>ISO 50001:2018</td>
</tr>
<tr>
<td>Quality Management</td>
<td>ISO 9001:2015</td>
</tr>
</tbody>
</table>

Contact team@safefood360.com for more information
24-7, anytime, anywhere

Upload data in real-time and give employees full autonomy while maintaining control at a central business unit.

Maintain oversight and positive release workflows of standards and Good Manufacturing Practices.

Automatically measure the level of compliance and risk, and see where factors affecting these levels are “living” in your facility.

Save the time and resources needed to compile this information and drill down through the data to investigate in greater detail.

Generate a picture of processes and food safety insights without needing physical visits to the sites or time-consuming collection of data.

Unlock the power of this data with integrated Statistical Process Control analysis to identify and eliminate the root causes of product scrap and rework.

Eliminate work and travel for Corrective Actions that can now be closed out remotely as well.

Make fast determinations, attach visual records, and highlight ‘what good looks like’ within the manufacturing plant.

Configure modules on an individual basis and define visibility for specific user levels with horizontal role-based permissions across the system, meaning user access can operate on a “need to know” basis.

Remove language barriers between global sites with custom language packs, so users can fully operate on a standardized framework.
Guarantee project success with full support from pre-sales to Go-Live and beyond with Professional Services Project Management and Technical Services support that goes beyond the standard.

Contact team@safefood360.com for a live demonstration or more information.